EASTERN MEDITERRANEAN UNIVERSITY
FACULTY OF HEALTH SCIENCES

DEPARTMENT OF NUTRITION AND DIETETICS
COURSE DESCRIPTION

1. **HLTS121 Human Anatomy**

The aim of this module is to enable students of the Health Sciences to learn human anatomy with respect to the systems and functions in the body. Within the scope of the module, bones, joints, muscles, systems and neurology will be covered.

Credits: (2/ 2/ 0) ***3*** *Prerequisites: None* *ECTS:5*
Abbreviated Title: Anatomy *Category: Area Core* *Teaching Language: English*
Keywords: human body, skeleton
Department offering the course: Health Sciences Faculty

2. **HLTS131 Principles of Human Physiology**

The aim of this module is to give information about functions and compartment of organism (cell-tissue-organ-system) and also investigate the relation between these compartments. Topics of this lecture are physiology of the cell, muscle, nerve, blood, central nervous system, respiratory system and circulatory system.

Credits: (2 / 0 / 0) ***2*** *Prerequisites: None* *ECTS:4*
Abbreviated Title: Principles of Human Physiology *Category: Area Core* *Teaching Language: English*
Keywords: human, phsiology
Department offering the course: Health Sciences Faculty

3. **CHEM107 General Chemistry**

The aim of this lecture is to give information about metric systems, conversion factors, density, volume, temperature relations, isotopes, the structure of atoms, arrangement of electrons, orbitales, periodic table, compounds, bounds, solutions, solubility, energy, gases, moles, physical statement of matter, radioactivity, general principles of inorganic chemistry. Features of concentrations and solutions, proportion of concentration, molarity, normality, ph calculations, neutralization reactions, acids and bases, buffer solutions.

Credits: (3 / 1 / 0) ***3*** *Prerequisites: None* *ECTS:6*
Abbreviated Title:General Chemistry *Category: Area Core* *Teaching Language:English*
Keywords: Chemistry
Department offering the course: Chemistry

4. **HIST280 Atatürk's Principles and History of Turkish Reforms**

The aim of this course is to teach students under what conditions the Republic of Turkey was established; to make students understand the principles of Ataturk's reforms; the phases of the Reforms; Ataturk as a military hero and a statesman; Ataturk's concept of nationalism that defies racism; Ataturk's attempts to maintain global peace based on causes and effects; the relations between the Turkish Republic and the establishment of the Turkish Republic of Northern Cyprus; Turkish Cypriot years of national strife. This is a general education course.

Credits: (2 / 0 / 0) ***2*** *Prerequisites: None* *ECTS: 2*
Abbreviated Title: History of Turkish Reforms *Category: University Core Course* *Teaching Language: Turkish*
Keywords: History, revolution
Department offering the course: Ataturk Research Center

5. **TUSL181 Turkish as a Second Language**

TUSL181 is a basic Turkish course introducing the Turkish language. It incorporates all four language skills and provides an introduction to basic grammar structures. Students will be encouraged to develop their writing skills through a variety of tasks. The aim of this course is for students to be able to understand and communicate in everyday situations, both in the classroom and in a Turkish speaking environment.

Credits: (2 / 0 / 0) ***2*** *Prerequisities: None* *ECTS: 2*
Abbreviated Title: Turkish as a Second Language *Category: University Core* *Teaching Language: Turkish*
Keywords: Turkish, language

6. **ENGL191 Communication in English – I**

ENGL191 is a first semester freshman academic English course. It is designed to help students improve the level of their English to B1 level, as specified in the Common European Framework of Reference for Languages. The course connects critical thinking with language skills and incorporates learning technologies such as GEMoodle. The purpose of the course is to consolidate students' knowledge and awareness of academic discourse, language structures and lexis. The main focus will be on the development of productive (writing, speaking) and receptive (reading and listening) skills in academic settings, and on the improvement of study skills in general.

Credits: (3 / 0/ 1) ***3*** *Prerequisities: None ECTS: 4*
Abbreviated Title: Communication in English – I Category: University Core Teaching Language:English
Keywords: communication, english
Department offering the course: Foreign Languages

7. **MATH111 Basic Mathematics - I**

Numbers, number systems, exponents, sets, set operations, intervals, absolute value. Equations and inequalities; solving first degree equations in one variable, solving second degree equations in one variable, quadratic formula, inequalities and their solutions, absolute value relationship. Trigonometry; trigonometric functions, trigonometric identities. Function, domain and range, types of functions; linear, quadratic, polynomial functions, graphs of linear and quadratic functions. Analytic geometry in 2-space and 3-space: operations on points in 2-space and 3-space. Mid-point formula, distance formula, lines and their properties; parallel and perpendicular lines, slope, angle between two lines. Matrix algebra: Operations on matrices; addition, subtraction, transpose of matrices, scalar multiplication, determinants, cofactors, cofactor matricex, adjoint matrix, inverse matrix, elimination method, Cramer's rule.

Credits: (3 / 0 / 1) ***3*** *Prerequisites: None ECTS:4*
Abbreviated Title: Mathematics Category: Area Core Teaching Language: English
Keywords: mathematics
Department offering the course: Mathematics

8. **PSYC108 Introduction to Psychological Science**

The aim of this course to learn the definition of physcology, also to learn history, branches, personality, learning principles, behavioral disorders and treatment, attitudes and prejudices and social influences on behaviorThis course will also examine the psychological links between the mind and body. It will focus on how we learn, how we communicate and how behaviour change can be initiated to improve people lifestyle. We will consider health inequalities in relation to how and where people live and the effect it has on their health and wellbeing.

Credits: (2 / 0 / 0) 2 *Prerequisites: None ECTS:3*
Abbreviated Title: psychology *Category: Area Core Teaching Language: English*
Keywords: Psychology
Department offering the course: psychology

9. **CHEM108 Organic Chemistry**

The aim of this lecture is to give information about hydrocarbons, organic reactions and functional groups, alcohols, ethers, aldehydes, ketones, carboxylic acids, esters, amines, carbohydrates, lipids, enzymes and vitamines

Credits: (3 / 0 / 1) ***3*** *Prerequisites: None ECTS:6*
Abbreviated Title:Organic Chemistry Category: Area Core Teaching Language:English
Keywords: organic, chemistry
Department offering the course: Chemistry

10. **BIOL115 Medical Biology and Genetics**

Chemical structures of genetically important molecules, DNA and RNA, and other chromosome structures are covered. Transmission genetics, heredity and mutations are presented with gene expression and control.

Credits: (2 / 0 / 0) **2** *Prerequisites: None ECTS:4*
Abbreviated Title: Molecular Biology and Genetics Category: Area Core Teaching Language:English
Keywords: biology, genetics
Department offering the course: Molecular Biology and Genetics

11. **ENGL192 Communication in English – II**

This course is designed to further help students improve their English to B2 level, as specified in the Common European Framework of References for Languages. The course aims to reconsolidate and develop students' knowledge and awareness of academic discourse, language structures, and critical thinking. The course also incorporates use of technologies such as moodle. The course will focus on reading, writing, listening, speaking and introducing documentation, and will also focus on presentation skills in academic settings.

Credits: (3 / 1/ 0) ***3*** *Prerequisities: None ECTS: 4*
Abbreviated Title: Communication in English Category: University Core Teaching Language:English
Keywords: communication, english
Department offering the course: Foreign Languages

12. **BIOL116 Genetics and Epigenetics**

The aim of this course is to understand human genetics, genetic map, genetic markers, imprinting, epigenetic, genetic diseases and new technics that analyse relationship between gene and diseases.

Credits: (2 / 0 / 0) **2** *Prerequisites: None* *ECTS:4*
IAbbreviated Title: Genetics and Epigenetics *Category: Area Core* *Teaching Language:English*
Keywords: genetic, epigenetic
Department offering the course: Molecular Biology and Genetics

13. **HLTS241 Introduction to Microbiology and Immunology**

Introduction to Microbiology, the fine structure of the bacterial cell, bacterial physiology and genetics of bacteria, antibiotic action and resistance mechanisms. Sterilization and disinfection, introduction to immunology, basic immune response mechanisms, hypersensitivity reactions, serologic tests, fungi, protozoa, helminths, and investigation of viruses. The module also deals with the different cells and organs of the immune system and how these function and interact to protect the body from infection. An introduction to molecular processes and signalling events that are important in communication between cells of the human immune system are studied.

*Kredi: (2/ 1/ 0) **2*** *Prerequisites : None* *ECTS: 4*
Abbreviated Title: Microbiology and Immunology *Category: Area Core* *Teaching Language:English*
Keywords: Microbiology and Immunology
Department offering the course: Nutrition and Dietetics

14. **ITEC105 Introduction to Computer**

This lecture covers course expectations, introduces computer programming and its uses, and begins to familiarize you with concepts related to how programs work. Also student will be able to use some software programs which are related with nutrition.

Credits: (2 / 2 / 0) **3** *Prerequisites: None* *ECTS:2*
Abbreviated Title: Introduction to Computer *Category: University Core* *Teaching Language:English*
Keywords: computer
Department offering the course: Computing and Technology

15. **MATH212 Biostatistics**

Introduction to statistics and biostatistics, usage of statistics in health sciences and related investigations, data collection, descriptive statistics, tables and graphs, probability and probability distributions, sampling, hypothesis testing, regression and correlation analysis, basic concepts of statistics and descriptive statistics, statistical comparison methods, statistical analyses, research design, data collection tools, inspection of sufficiency and reliabilities, scaling and preparation of scientific reports

*Credits: (3 / 0 / 1) **3*** *Prerequisites: None* *ECTS:4*
Abbreviated Title: Biostatistics *Category: Area Core* *Teaching Language:English*
Keywords: Biostatistics
Department offering the course: Mathematics

16. **PHAR444 Pharmacology**

This module further develops the scientific and research skills to enable the study of research methods deployed in pharmacology and associated industries. The module introduces basic concepts of pharmacodynamics (how drugs take their effect at given targets) and drug disposition/pharmacokinetics (the effect the body has on administered drugs) whilst considering outcomes that lead to individual variability in drug response. The principles of toxicology, how drugs are discovered and developed; the role of the pharmaceutical sector/regulatory bodies in this process are also covered.

*Credits: (2 / 1 / 0) **2*** *Prerequisites: None* *ECTS: 4*
Abbreviated Title: Pharmacology *Category: Area Core* *Teaching Language: English*
Keywords: pharmacology
Department offering the course: Pharmacy

1.

NUTD111 Principles of Nutrition - I

The aim of this module is to give information about the classification, features, chemical structures, functions, sources, daily allowance and importance of carbohydrates, proteins and lipids. Also the aim is to provide a sound understanding of nutritional principles in relation to the macronutrient and micronutrient components of the diet. Beside, this course aim is to each basic and healthy cooking procedures in lab and discuss the nutrient contents of foods.

Credits: (2 / 3 / 0) ***3*** *Prerequisites: None ECTS:6*
Abbreviated Title: Principles of Nutrition *Category: Area Core Area Core Teaching Language: English*
Keywords: human, nutrition

2

NUTD112 Principles of Nutrition – II

The aim of this module is to give information about chemical structures, classifications, functions, sources and recommended daily intakes of nutrients. Also aims to teach different types of food and their nutrient contents, basic and healthy recipes and cooking methods.Other aim of this course is to develop the concepts of energy and nitrogen balance, metabolic demand, efficiency of utilisation and practically useful values for nutrient content of food.

Credits: (2 / 3 / 0) ***3*** *Prerequisites: NUTD111 ECTS:6*
Abbreviated Title: Principles of Nutrition *Category: Area Core Teaching Language:English*
Keywords: human, nutrition

3.

NUTD114 Public Health and Nutrition

The aim of this lecture is to understand the term of "health", factors affecting health, modern understanding of health, health policy, health services, health management, environmental health, employee health, mental health, health problems during special periods (adolescence, senility, etc.).

Credits: (2 / 0 / 0) ***2*** *Prerequisites: None ECTS:4*
Abbreviated Title: Public Health Nutrition Category: Area Core Teaching Language:English
Keywords: public, health

4.

NUTD221 Nutritional Biochemistry and Metabolism - I

This module aims to provide the fundamentals for understanding biochemical processes in living organisms. Students will be introduced to the basic structure, properties and functions of the four key biological macromolecules: nucleic acids, proteins, carbohydrates and lipids. Also this course aims to help understand the function of enzymes and hormones, purine and pyrimidine metabolism.

Credits: (3 / 0 / 0) ***3*** *Prerequisites: None ECTS:5*
Abbreviated Title: Nutrition Biochemistry and Metabolism *Category: Area Core Teaching Language: English*

5.

NUTD227 Food Chemistry in Nutrition - I

The aim of this module is to understand solutions and colloid system; the structure, classification, properties, qualitative and quantitative tests of carbohydrate, protein and fat; the structure of the enzyme, classification, factors affecting enzyme activity, uses the presence in foods and food industry. It also aims to examine the flavor and fragrance components, features and functions found in foods and also three key browning reactions which might occur during commercial processing and storage and/or institutional and domestic food preparation.

Credits: (2 / 3 / 0) ***3*** *Prerequisites: None ECTS:5*
Abbreviated Title: Food Science in Nutrition *Category: Area Core Teaching Language:English*
Keywords: Food science, nutrition

6.

NUTD205 Digestion and Nutrition Physiology

The aim of this module is to provide knowledge about the structure and physiology of the gastrointestinal system (GI) and its organs including the liver, gall bladder and pancreas; digestion and absorption of nutrients; enzymes involved in the digestive system and changes observed in the GI system with age.

Credits: (2 / 0 / 1) ***2*** *Prerequisites:None ECTS: 4*
Abbreviated Title: Digestion and Nutrition Physiology *Category: Area Core Teaching Language:English*
Keywords:digestion, nutrition, physiology

7.

NUTD222 Nutritional Biochemistry and Metabolism – II

The aim of this module is to understand the water and fat soluble vitamins, vitamin-like substances, minerals, electrolytes and water. You will also look at the metabolic pathways occurring in cells, such as respiration and the biosynthetic pathways for the key macromolecules.

Credits: (3 / 0 / 0) ***3*** *Prerequisites: NUTD221 ECTS:5Abbreviated Title:*Introduction to Biochemistry and Metabolism *Category: Area Core Teaching Language:English*
Keywords: Food biochemistry, metabolism

8. **NUTD225 Ethics and Food Legislation**

This couse provides an in depth understanding of the legal framework relating to food additives, Enzymes and Flavourings, clarifying the changes that the Food Information to Consumers Regulation has brought about for additives labeling.

Credits: (2 / 0 / 0) ***2*** *Prerequisites: None* *ECTS:4*
Abbreviated Title: ethics, food legislation *Category: Area Core* *Teaching Language:English*
Keywords: ethics, food legislation

9. **NUTD228 Food Chemistry in Nutrition - II**

The aim of this module is to understand food quality and factors affecting the food quality, the methods used in subjective assessment of food quality, functional foods; pre- and probiotics, genetically modified foods and soy. Also it aims to examine the elements, features and functions in the fruits and vegetables, eggs, milk and dairy products, meat and meat products, cereals, tea, coffee, cocoa and chocolate. This course will give students the opportunity to put their learning into practice using a product development exercise in which they seek to develop food science solutions to produce an improved product.

Credits: (2 / 3 / 0) ***3*** *Prerequisites:*NUTD227 *ECTS:5*
Abbreviated Title: Food Science in Nutrition *Category: Area Core* *Teaching Language:English*
Keywords: Food science, nutrition

10. **NUTD206 Food Microbiology**

The aim of this module is to introduce the food microbiology and also understand the factors affecting the growth of microorganisms in food, bacteria, spores and indicator microorganisms, the fermentation of food, spoilage of fruits and vegetables, water, degradation of milk and milk products and microbiological analysis methods. Also to understand the food spoilage and food borne transmission of microbiology and infectious diseases of humans during the food production, spoilage of meat, meat and seafood products and parasites which are transmitted by foods or water, mycotoxigenic molds other fungi varieties that cause food spoilage and viruses that is transmitted via foods, food poisoning and food storage methods in more detail. Also this course focuses on the general principles of disease and then further explores information dealing with specific disorders of body systems or individual organs. The aim of this lecture is to recognize, define, and classify diseases based on pathogenic or morphological characteristics, analyze the processes that lead to cell injury and describe responses for healing, including inflammation and fever and analyze the immune response and evaluate some diseases that affect immunity. Also will encourage students to differentiate the pathology of various diseases.

Credits: (2 / 1 / 0) ***2*** *Prerequisites: None* *ECTS:4*
Abbreviated Title: Food Microbiology *Category: Area Core* *Teaching Language:English*
Keywords: food, microbiology

11. **NUTD208 Research Methods for Nutritional Sciences**

The aim of this lecture is to understand the research planning, the creation of the study and control groups in planning, access to information and data sources, research design, usage of computer, measurement of variables. This module covers the theoretical and practical aspects of commonly used research methods. It includes hands-on experience of statistical packages and laboratory skills, provides information on systematic reviews, practical and audit based projects, and an understanding of the ethical nature of research. This is preparatory study for your dietetics research project.

Credits: (2 / 0/ 1) ***2*** *Prerequisites:None* *ECTS:3*
Abbreviated Title:Research Methods for Health Sciences *Category: Area Core* *Teaching Language: English*
Keywords: Research Methods, Nutritional Sciences

12. **NUTD226 Physiopathology in Nutrition Related Disorders**

This course focuses on the issues about energy imbalance (obesity, anorexia nervosa, bulimia), gastrointestinal system, liver, gall bladder, pancreas diseases, cardiovascular atherosclerotic diseases, type 2 diabetes and comorbid diseases, kidney, infection, bone and joint diseases physiopathology. A number of underlying mechanisms in the development of different diseases are rooted in this course.

Credits: (2 / 0 /1) ***2*** *Prerequisites: None* *ECTS: 4*
*Abbreviated Title: P*hysiopathology in Nutritional Disease *Category:* Area Core *Teaching Language: English*
Keywords: Physiopathology, Nutritional Disease

13. **NUTD315 Mother and Child Nutrition - I**

The aim of this course is to discuss the nature and scope of developing nutrition for children according to their backgrounds and needs. Explain the various nutritional needs of the mother and child during pregnancy. To explain various nutritional needs of infants from birth to age two.Also tp explain various nutritional aspects of growing children addressing various issues and concerns.Beside student will be able to identify concerns in the diets of children and adolescents and overcoming them.

Credits: (2/ 0 / 3) ***3*** *Prerequisites:NUTD222,NUTD224,NUTD112* *ECTS: 5*
Abbreviated Title:Mother and Child Nutrition *Category:* Area Core *Teaching Language: English*
Keywords:mother, child, nutrition

14. **NUTD313 Determination of Nutritional Status**

The aim of this module is to asses the individual and societial nutritional status by learning variety of methods and techniques (clinical, anthropometric, biochemical, biophysical, food consumption surveys and ecological factors, mortality and morbidity statistics). Collection of data from individuals and interview techniques, dietary assessment methods (individual and group), qualitative and quantitative analysis and evaluation of dietary intake, use of dietary analysis software, biochemical assessment relevant to nutritional status, assessment of physical activity level and energy expenditure, clinical signs and symptoms of nutritional deficiency will be taught in this course.

Credits: (2 / 0 / 2) ***3*** *Prerequisites: NUTD222,NUTD224,NUTD112 ECTS:5*
Abbreviated Title: Assesment of Nutritional Status Category: Area Core Teaching Language:English
Keywords: assessment, nutritional status

15. **NUTD305 Organization and Administration of Food Service - I**

Together people from various groups outside the home, healthy, adequate and balanced diet should be implemented in organizations with the public nutrition policies and nutrition principles. The Nutrition and Foodservice Systems option will prepare you for a professional career directing foodservice operations that focus on serving healthy menu options and using local ingredients.

Credits: (2 / 1 / 0) ***2*** *Prerequisites: None ECTS:4*
Abbreviated Title: Food service System Category: Area Core Teaching Language:English
Keywords: Food, service system

16. **NUTD317 Nutrition Therapy in Disease - I**

The aim of this module is to understand the definition, causes and complications of obesity, eating disorders, diabetes mellitus, coronary heart disease, gastrointestinal disease. Also to understand the role of food and nutrition in the aetiology of chronic disease in adulthood, including evidence-based intervention in obesity, coronary heart disease, hypertension, insulin resistance, type 2 diabetes mellitus, metabolic syndrome and cancer prevention

Credits: (2 / 0 / 3) ***3*** *Prerequisites: NUTD222,NUTD224,NUTD112 ECTS:5*
Abbreviated Title: Clinical Nutrition Category: Area Core Teaching Language:English
Keywords: Clinical nutrition

17. **NUTD319 Weight Management and Obesity**

Evaluation & application of theories of weight control & eating behavior to weight reduction & maintenance programs, with emphasis on development of scientifically based methods to promote appropriate body weight. Students in this course learn the scientific basis of energy balance, energy metabolism, and the regulation of body weights in humans. Students also receive and introduction to the fundamentals of the biology of appetite regulation and genetics of obesity. The critical independent and inter-related roles physical activity, healthy nutrition, and health behavior change have to prevent and reduce obesity in children and adults are emphasized throughout the course. Students also study psychosocial factors related to obesity and emerging strategies for obesity treatment such as pharmacological and surgical approaches.

Credits: (2 / 0 / 1) ***2*** *Prerequisites: None ECTS: 4*
Abbreviated Title: Weight Management and Obesity Category: Area Core Teaching Language: English
Keywords: weight management, obesity

18. **NUTD309 Literature Review in Nutrition and Health**

The aim of this module is to learn the research and investigate on various current issues related with food, nutrition. Also students will present on a topic chosen by advisor which is related to food and nutiriton.

Credits: (2 / 0 / 1) ***2*** *Prerequisites: None ECTS:4*
Abbreviated Title:Literature Review in Nutrition and Health Category: Area Core Teaching Language:English
Keywords: Literature Review, Nutrition

19. **NUTD316 Pediatric Nutriton**

This course aims to provide a comprehensive understanding of the role of diet of children and young children and their requirements in health and disease. This includes the treatment of disease with nutritional and dietetic therapy including obesity, diabetes, coeliac disease, allergy, cystic fibrosis, faltering growth, cancer and nutritional support.

Credits: (2 / 0/ 3) **3** Prerequisites: NUTD315 *ECTS:5*
Abbreviated Title: Pediatric Nutriton *Category: Area Core Teaching Language:English*
Keywords: Child, disease

20. **NUTD314 Nutritional Problems and Epidemiology**

The aim of this module is to understand the identification of nutrition problems in the community. Besides, to examine the relationship of diet and nutrition in the etiology and the prevention of diseases, the creation of food and nutrition plans and policies for the promotion and protection of the health of specific population groups. (Eg. Preparation of dietary guidelines for school children, adults). The Nutritional Problems and Epidemiology course provides rigorous training in epidemiology and biostatistics as well as the biological aspects of nutrition. The overall objective is to enable students to investigate relationships between diet and disease.

Credits: (2 / 0 / 2) ***3*** *Prerequisites:NUTD313 ECTS:5*
Abbreviated Title: Nutrition Epidemiology Category: Area Core Teaching Language:English
Keywords: nutrition, epidemiology

21. **NUTD306 Organization and Administration of Food Service – II**

Principles and management of cooking and service procedures that can be implemented for healthy, adequate and balanced food service system. This course provides the theoretical underpinnings for professional practice and assesses elements of the entry level competencies for dietetics. Food service opportunities exist in both non-commercial operations including schools, universities and healthcare as well as others in the retail environment; all are striving to meet the consumer demand for healthier food options.

*Credits: (2 / 1 / 0) **2*** *Prerequisites:NUTD305* *ECTS:4*
Abbreviated Title: Management of Food and Nutrition Services *Category: Area Core* *Teaching Language: English*
Keywords: management, food service

22. **NUTD318 Nutrition Therapy in Disease – II**

The aim of this module is to understand the causes, complications and nutritional recommendation about the diseases of liver, gallbladder, kidney; infections, burns, cancer, gout, Cushing's syndrome, Addison's disease, rheumatic diseases, nervous system disorders, the definition of arthritis and food allergies.

*Credits: (2 / 0 / 3) **3*** *Prerequisites: NUTD317* *ECTS:5*
Abbreviated Title: Clinical Nutrition *Category: Area Core* *Teaching Language: English*
Keywords: clinic, nutrition

23. **NUTD340 Nutrition Education**

The aim of this module is to inform the students how education will be provided to a community in a variety of nutrition topics. Also this lecture will enable students to understand which educational materials will be used during an education program.

*Credits: (2 / 0 / 1) **2*** *Prerequisites: None* *ECTS:4*
Abbreviated Title: Nutrition Education *Category: Area Core* *Teaching Language:English*
Keywords: nutrition, education

24. **NUTD350 Meal Planning and Recipe Development in Dietetics**

Within the scope of the module meal types, principles of meal planning, principles of meal planning for different ages and groups, meal supervision and management will be covered.

Credits: *(1/ 0 / 2)**2*** *Prerequisites: None* *ECTS:3*
Abbreviated Title: meal planning, recipe development *Category: Area Core* *Teaching Language:English*
Keywords: meal planning, recipe development

25. **NUTD411 Public Health Nutrition Practice**

The module aims to enable students to apply their theoretical knowledge into practice. Students will prepare educational materials in topics including prevention of chronic diseases such as Diabetes and Cardiovascular diseases and principles of nutrition in such conditions. Practical approaches will be used for the determination of nutritional status.

*Credits: (2 /0 / 15)**3*** *Prerequisites:* NUTD316, NUTD314, NUTD306, NUTD318, NUTD340 *ECTS: 6*
Abbreviated Title:Public Health Practice *Category: Area Core* *Teaching Language:English*
Keywords: public health, practice

26. **NUTD413 Dietetic Practice – Child**

The aim of this module is to enable students to apply their theoretical knowledge gained in Year 3, shadow different cases and practice with a clinical dietitian. Internships will be held as pre-programmed rotations in child nutrition clinics. Students are expected to present a specific case study.

*Credits: (2/ 0 / 15) **3*** *Prerequisites:* NUTD316, NUTD314, NUTD306, NUTD318, NUTD340 *ECTS: 6*
Abbreviated Title: Clinical Nutrition Internship I *Category: Area Core* *Teaching Language:English*
Keywords:Clinical nutrition practice

27. **NUTD415 Dietetic Practice - Food Service Systems**

This module enables the students to gain practical experience in both institutional and hospital kitchens. They will be able to observe meal planning, personal and food hygiene, sanitation, auditing and different stages of the food chain.

*Credits: (2/ 0 / 16) **4*** *Prerequisites:* NUTD316, NUTD314, NUTD306, NUTD318, NUTD340 *ECTS: 5*
Abbreviated Title: Internship for Food Service Systems *Category: Area Core* *Teaching Language:English*
Keywords: Food Service System Practice

28. **NUTD405 Research Project - I**

The aim of this module is to understand how to plan and conduct individual research with the current issues associated with food, nutrition and dietetics. The student will conduct a project in a subject chosen by the advisor. The process will include the planning of the thesis, literature review, results, discussion, and summary section. At the end of the semester, student will provide a report specifying the references.

Credits: (1/ 0 / 3) ***2*** *Prerequisites: All modules with NUTD code* *ECTS:5*
Abbreviated Title: Research Project 1 *Category: Area Core* *Teaching Language:English*
Keywords: research project

29. **NUTD417 Sports and Exercise Nutrition**

The aim of this module is to understand the importance of nutrition and exercise in a healthy life. Also, to learn the nutritional needs in a variety of sports, and resources, nutritional needs of athletes pre-training, during and post- training, fluid and electrolyte requirements and weight control, ergogenic aids and special cases in sports nutrition (eating disorders with athletes and nutritional requirments according to the sport branch).

Credits: (2 / 0 / 0) ***2*** *Prerequisites: None* *ECTS:3*
Abbreviated Title: Sports and Exercise Nutrition *Category: Area Core* *Teaching Language: English*
Keywords: sports, nutrition

30. **NUTD414 Dietetic Practice – Adult**

The aim of this module is to enable students to apply their theoretical knowledge gained in year 3, shadow different cases and practice with a clinical dietitian in medical diet treatment. Internships will be held as pre-programmed rotations in adult nutrition clinics. Students are expected to present a specific case study.

Credits: (2/ 0 / 15) ***3*** *Prerequisites:* NUTD316, NUTD314, NUTD306, NUTD318, NUTD340 *ECTS: 6*
Abbreviated Title: Clinical Nutrition Internship II *Category: Area Core* *Teaching Language:English*
Keywords:Clinical nutrition Practice

31. **NUTD416 Dietetic Practice - Elective**

The aim of this module is to enable students to apply their theoretical knowledge gained in year 3, shadow different cases and practice with a clinical dietitian in medical diet treatment. Internships will be held as pre-programmed rotations in adult nutrition clinics. Students are expected to present a specific case study. Or they gain practical experience in both institutional and hospital kitchens. They will be able to observe meal planning, personal and food hygiene, sanitation, auditing and different stages of the food chain.

Credits: (2/ 0 / 15) ***3*** *Prerequisites:* NUTD316, NUTD314, NUTD306, NUTD318, NUTD340 *ECTS: 6*
Abbreviated Title:electivive internship *Category: Area Core* *Teaching Language:English*
Keywords:Elective area practice

32. **NUTD406 Research Project - II**

The aim of this module is to understand how to plan and conduct of individual research with the current issues associated with food, nutrition and dietetics. The student will conduct a project with a subject chosen by an advisor. The process will include the planning of the thesis, literature review, results, discussion, and summary section, at the end of the lecture student will provide a report specifying the references. Students complete an investigative project during this double module which runs across the final year. Project ideas are offered to students and include a range of topics in nutrition science, clinical dietetics and public health nutrition. Some projects involve collaborative work or are part of larger studies whilst others are stand-alone investigations. All projects allow students to develop their research and project management skills as well as to demonstrate their independence and critical thinking.

Credits: (1 / 0 / 3) ***2*** *Prerequisites: NUTD405* *ECTS:5*
Abbreviated Title: Research Project *Category: Area Core* *Teaching Language: English*
Keywords:research project

33. **NUTD410 Seminar**

The aim of this module is to learn the research and investigate on various current issues related with food, nutrition. Also students will present on a topic chosen by advisor which is related to food and nutiriton.

Credits: (1 / 0 / 3) ***2*** *Prerequisites: none* *ECTS:5*
Abbreviated Title: Seminar *Category: Area Core* *Teaching Language: English*
Keywords: seminar